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| **Eagle Menu** |
| **Sun. Snack**  | Hot Dogs, Water  |
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| **Mon. Breakfast**  | Breakfast Scramble, Bananas, Milk  |
| **Mon. Lunch**  | Chicken Fajitas , Oranges, Tang  |
| **Mon. Dinner**  | Country Sausage Macaroni and Cheese, Apple Blueberry Crisp, Water  |

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| **Hot Dogs** |
|  | 2 Per Person Hot Dogs |
| **Option 1:**Bring water to a boil, add Hot Dogs and cook until warm**Option 2:**Sharpen a stick, or grab a roster stick.  Cook over an open flame until reaching desired color.Don't forget some toppings! |

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| **Breakfast Scramble** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft. **Drain well before adding the eggs.** Scramble together until firm. Add cheese on top and cook a minute or two longer to melt. Serve with hot sauce or salsa.  |

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| **Chicken Fajitas**  |
| 2 Tomatoes1 Onion1 Green Pepper2 Cups (8-oz) Shredded Cheddar Cheese | 1 Pint Sour Cream8 Tortillas8 Chicken Breasts1 (Pouch) Fajita / Taco Seasoning |
| Prepare each part and set up so people can construct their own favorites.* Dice tomatoes and onions and place in a bowl
* Slice peppers and onions and sauté in a Dutch oven, remove to a bowl
* Put out shredded cheese and sour cream
* Place rack in Dutch oven along with a little water.  Add tortillas and steam until warm.
* Grill chicken breasts on griddle or Dutch oven lid.  Slice into strips when done.
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| **Country Sausage Macaroni and Cheese** |
| 1 Lb Bulk Sausage1 Can Sliced Mushrooms1 1/2 Cups Milk3 Green Onions, Sliced12 Ounces Shredded Cheddar Cheese | Sprinkle of Pepper, Cayenne Preferred1/2 Cup Mustard12 Ounces Elbow Macaroni1 Can Diced Tomatoes2 Teaspoons Parmesan Cheese |
| Cook Sausage in Dutch oven, drain. Cook macaroni per package directions.  Drain. Combine milk, cheese, mustard. Cook and stir in small pot until mixture is smooth. Mix with sausage, tomatoes, onions, mushrooms, pepper and cooked macaroni in Dutch oven. Mix well and bake for 15-20 minutes. Stir will and sprinkle with Parmesan cheese. Bake 5 minutes more. Let stand for 10 minutes before serving.  |

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| **Apple Blueberry Crisp** |
| 4 Cups tart apples, sliced peeled2 Cups blueberries1/4 Cup packed brown sugar | 1/4 Cup orange juice concentrate2 Tablespoons Flour1 Tsp cinnamon |

1 Cup old fashioned oats
1/2 Cup packed brown sugar
2 Tablespoons flour
1/2 Tsp ground cinnamon
1/3 Cup cold butter, cubed
Combine first six ingredients in Dutch oven.  In a bowl combine dry topping ingredients and cut in butter into squares until mixture is crumbly.  Sprinkle over the fruit.  Bake 35-40 minutes until topping is golden and fruit is tender.

**Food List (For Recipe Ingredients)**

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| 2 Cups 8-oz Shredded Cheddar Cheese1 Lb Bacon2 Cups blueberries1 Lb Bulk Sausage8 Chicken Breasts1 Tsp cinnamon1/3 Cup cold butter1 Can Diced Tomatoes18 Eggs12 Ounces Elbow Macaroni2 Tablespoons flour2 Tablespoons Flour8 Ounces Fresh Mushrooms1 Bunch Green onions3 Green Onions2 Green Pepper1/2 Tsp ground cinnamon2 Per Person Hot DogsHot Sauce2 Medium Onions1 1/2 Cups Milk1/2 Cup Mustard | 1 Cup old fashioned oats1 Onion1/4 Cup orange juice concentrate3/4 Cup packed brown sugar2 Teaspoons Parmesan Cheese1 Pouch Fajita / Taco Seasoning1 Red PepperSalsa2 Cups Shredded Cheddar12 Ounces Shredded Cheddar Cheese1 Can Sliced Mushrooms1 Lb Smoked Sausage1 Pint Sour CreamSprinkle of Pepper, Cayenne Preferred4 Cups tart apples2 Tomatoes8 Tortillas |

**Other Ingredients and Items**

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| **Breakfast Items**1x Bananas1x Milk**Lunch Items**1x Oranges1x Tang**Dinner Items**1x Water **Snack Items**1x Water  |